

Category 3 Materials

These are the materials that the EU feels present the least risk of transmission of diseases. These may generally be included in animal feed. In most instances, these materials may be exported to the EU as long as processed at facilities approved by APHIS to be in compliance with Regulation (EC) 1774/2002.

These are animal by-products of the following descriptions, or any material containing such by-products (3.1- 3.12):

3.1 Parts of slaughtered animals that are fit for human consumption;
(e.g., a side of beef bearing the FSIS mark of inspection);

3.2 Parts of slaughtered animals that are rejected as unfit for human consumption, but are not affected by any signs of diseases communicable to humans or animals, and are derived from carcasses that are fit for human consumption
(e.g. a chicken wing that was condemned for severe trauma from a carcass that was otherwise passed for human consumption);

3.3 Hides and skins, hooves and horns, pig bristles and feathers from animals that passed ante mortem inspection;

3.4 Blood from non-ruminants that passed ante mortem inspection;

3.5 Animal by-products derived from the production of products fit for human consumption, including degreased bones and greaves;
(e.g. Any fraction of another Category 3 material left over processing);

3.6 Former foodstuffs of animal origin, or former foodstuffs containing products of animal origin, other than catering waste that is produced during international transport, that are no longer intended for human consumption for commercial reasons and that do not present any risk to humans or animals;
(e.g. steaks that are too old to sale but are do not pose any risk if consumed after processing);

Catering waste is all waste food including used cooking oil originating in restaurants, catering facilities and kitchens, including central kitchens and household kitchens.

3.7 Raw milk originating from animals that do not show clinical signs of any disease communicable through that product to humans or animals;

3.8 Fish or other sea animals, except sea mammals, caught in the open sea for purposes of fishmeal production;
note: Products of aquaculture may be treated the same as products caught in the open sea.

3.9 Fresh by-products from fish from plants manufacturing fish products for human consumption;

E.g. If a facility is processing fish to product fish filets, all unprocessed by-products of the fish processing are considered category 3 material.

3.10 Shells, hatchery by-products and cracked egg by-products originating from animals that did not show clinical signs of any disease communicable through that product to humans or animals;

3.11 Blood, hides and skins, hooves, feathers, wool, horns, hair and fur originating from animals that did not show clinical signs of any disease communicable through that product to humans or animals; and

3.12 Poultry heads, feet, and intestines from slaughter facilities. These specific materials must be from animals that passed ante mortem inspection, but not necessarily from animals that passed post mortem inspection.